

YOUR MICROWAVE OVEN

READ AND SAVE THIS BOOK
to get the best performance from your oven

Features of Your Oven—pages 5-6
Automatic Roasting—pages 10-11
“Quick Set” Control—pages 12-13

Use and Care of
Model RE965



Help Us Help You. . .

Read This Book Carefully

It is designed to help you operate and maintain your new Microwave Oven properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help. . .

Write to: (include your phone number);

Consumer Affairs
Hotpoint
Appliance Park
Louisville, KY 40225

Write Down the Model and Serial Numbers

You'll find them on a label inside the oven on the upper left side.

These numbers are also on the Purchase Record Card that came with your Microwave Oven. Before sending in this card, please write these numbers here:

Model No. _____

Serial No. _____

Use these numbers in any correspondence or service calls concerning your Microwave Oven.

Be Sure Your Oven is Registered

It is important that we, the manufacturer, know the location of your Microwave Oven should a need occur for adjustments.

You're supplier is responsible for registering you as the owner.

Please check with your supplier to be sure he has done so; also send in your Purchase Record Card. If you move, or if you are not the original purchaser please write to us, stating model and serial numbers. **This appliance must be registered. Please be certain that it is.**

Write to:

Hotpoint
Range Product Service
AP2-210
Appliance Park
Louisville, KY 40225

IF YOU RECEIVED A DAMAGED OVEN, immediately contact the dealer (or builder) that sold you the Microwave Oven.

Save Time and Money. . . Before You Call for Service

See "The Problem Solver" section. (See page 17.) It lists many minor causes of operating problems that you can correct yourself and may save you an unnecessary service call.

Precautions to Avoid Possible Exposure to Excessive Microwave Energy

1. Do Not Attempt to operate this oven with the door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with the safety interlocks.

2. Do Not Place any object between the oven front face and the door or allow soil or cleaner residue to accumulate on sealing surfaces.

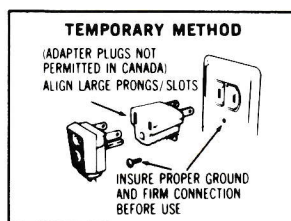
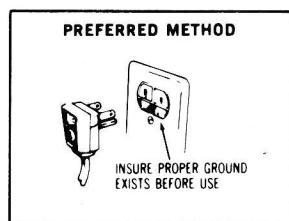
3. Do Not Operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the (1) door (bent), (2) hinges and latches (broken or loosened), (3) door seals and sealing surfaces.

4. The Oven Should not be adjusted or repaired by anyone except properly qualified service personnel.

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Grounding Instructions



For Personal Safety, This Appliance Must Be Properly Grounded. The power cord of this appliance is equipped with a three-prong (grounding) plug which mates with a standard three-prong (grounding) wall receptacle (Fig. 1) to minimize the possibility of electric shock hazard from this appliance. The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

Where a standard two-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded three-prong wall receptacle.

Do Not Under Any Circumstances Cut or Remove The Third (Ground) Prong From The Power Cord.

A. Usage Situations Where Appliance's Power Cord Will Be Disconnected Infrequently.

Because of potential safety hazards under certain conditions, we strongly recommend against the use of an adapter plug. However, if you still elect to use an adapter, where local codes permit, a TEMPO-

RARY CONNECTION may be made to a properly grounded two-prong wall receptacle by the use of a UL listed adapter which is available at most local hardware stores (Fig. 2). The larger slot in the adapter must be aligned with the larger slot in the wall receptacle to provide proper polarity in the connection of the power cord.

Caution: Attaching the adapter ground terminal to the wall receptacle cover screw does not ground the appliance unless the cover screw is metal, and not insulated, and the wall receptacle is grounded through the house wiring. The customer should have the circuit checked by a qualified electrician to make sure the receptacle is properly grounded.

When disconnecting the power cord from the adapter, always hold the adapter with one hand. If this is not done, the adapter ground terminal is very likely to break with repeated use. Should this happen, DO NOT USE the appliance until a proper ground has again been established.

B. Usage Situations Where Appliance's Power Cord Will Be Disconnected Frequently.

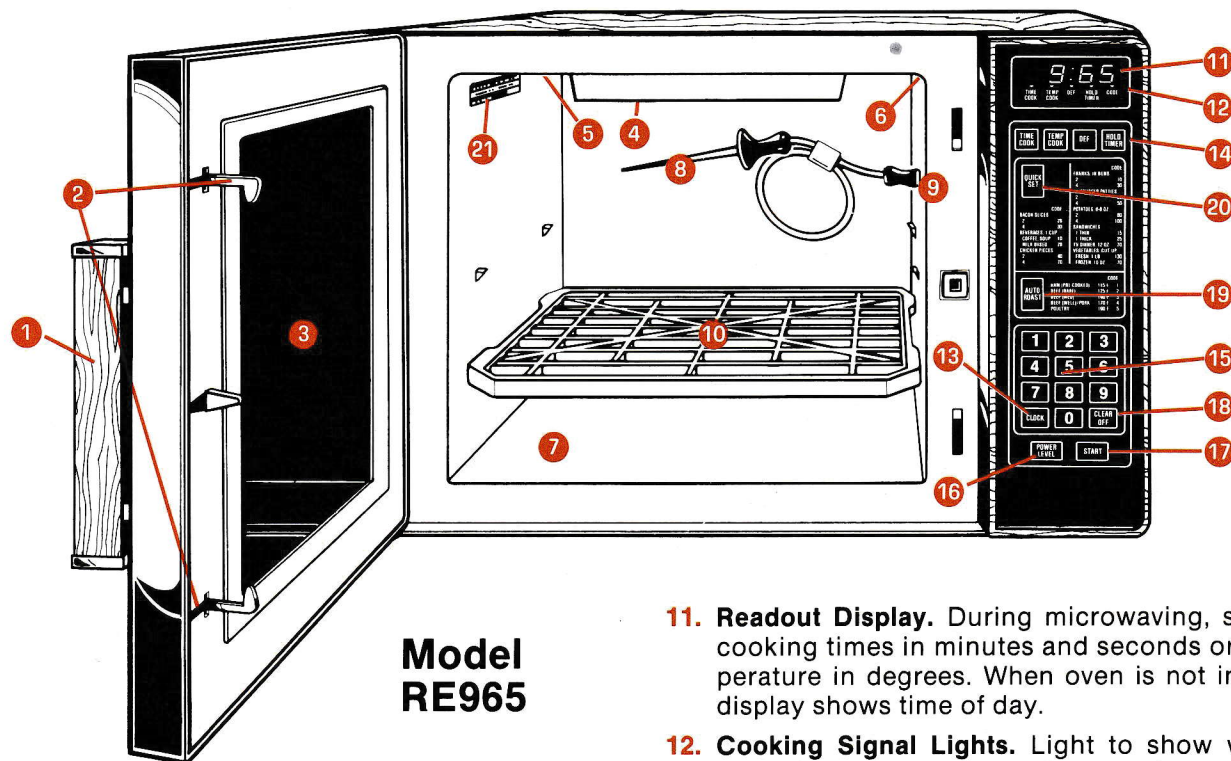
Do not use an adapter plug in these situations because disconnecting of the power cord places undue strain on the adapter and leads to eventual failure of the adapter ground terminal. The customer should have the two-prong wall receptacle replaced with a three-prong (grounding) receptacle by a qualified electrician before using the appliance.

Safety Tips

1. For personal safety the oven must be properly grounded. **See grounding instructions on page 3** of this book. For best operation, plug this appliance into its own electrical outlet, to prevent flickering of lights, blowing of fuse or tripping of circuit breaker.
2. **Use of extension cords.** Because of potential safety hazards under certain conditions we strongly recommend against the use of an extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL listed 3-wire grounding type appliance extension cord and that the current carrying rating of the cord in amperes be 15 amperes or greater. Such extension cords are obtainable through Hotpoint service. **If you do use an extension cord with your microwave oven,** the interior light may flicker and the blower sound may vary when oven is in use.
3. **Be certain to place the front surface of the door three inches or more back from the countertop edge to avoid accidental tipping of the appliance in normal usage.**
4. **Use metal only as directed in cookbook.** Metal strips as used on meat roasts are helpful in cooking food when used as directed. Metal trays may be used for TV dinners. However, when using metal in the microwave oven, **keep metal at least 1-inch away from sides of microwave oven.**
5. **Do not operate the oven while empty to avoid damage to the oven and the danger of fire.** If by accident the oven should run empty a minute or two, no harm is done. However, try to avoid operating the oven empty at all times—it saves energy and prolongs life of the oven.
6. **Cooking utensils may become hot** because of heat transferred from the heated food. This is especially true if plastic wrap has been covering the top and handles of the utensil. Pot holders may be needed to handle the utensil.
7. **Sometimes, the oven shelf can become too hot to touch.** Be careful touching the shelf during and after cooking.
8. **Do not use any thermometer** in food you are microwaving unless that thermometer is designed or recommended for use in the microwave oven.
9. **Remove the temperature probe from the oven when not using it** to cook with. If you leave the probe inside the oven without inserting it in food or liquid, and turn on microwave energy, it can create electrical arcing in the oven, and damage oven walls.
10. **Remove wire twist-ties** on paper and plastic bags before placing in oven. Twist-ties sometimes cause bag to heat, and may cause fire.
11. **Don't defrost frozen beverages** in narrow necked bottles especially carbonated ones. Even if the container is opened, pressure can build up. This can cause the container to burst, resulting in injury.
12. **Don't overcook. Excessive overcooking dehydrates potatoes, and may cause them to catch fire causing damage.**
13. **If food should ever ignite: Keep the oven door closed. Turn off the power immediately:** Touch CLEAR/OFF or disconnect power cord or shut off power at the fuse circuit breaker panel.
14. **Boiling eggs (in and out of shell) is not recommended** for microwave cooking. Pressure can build up inside egg yolk and may cause it to burst, resulting in injury.
15. **Foods with unbroken outer "skin"** such as potatoes, hot dogs or sausages, tomatoes, apples, chicken livers and other giblets, and eggs (see above) should be pierced to allow steam to escape during cooking.
16. **"Boilable" cooking pouches and tightly closed plastic bags** should be slit, pricked or vented as directed in Cookbook. If they are not, plastic could burst during or immediately after cooking, possibly resulting in injury. Also, plastic storage containers should be at least partially uncovered because they form a tight seal. When cooking with containers tightly covered with plastic wrap, remove covering carefully and direct steam away from hands and face.
17. **Do not pop popcorn in your microwave oven** unless in a special microwave popcorn accessory or unless you use popcorn labeled for use in microwave ovens. Because of the heat generated without these precautions, the container could catch fire.
18. **Plastic Utensils**—Plastic utensils designed for microwave cooking are very useful, but should be used carefully. Even microwave plastic may not be as tolerant of overcooking conditions as are glass or ceramic materials and may soften or char if subjected to short periods of overcooking. In longer exposures to overcooking, the food and utensils could ignite. For these reasons: 1) Use microwave plastics only "and use them" in strict compliance with the utensil manufacturer's recommendations. 2) Do not subject empty utensils to microwaving. 3) Do not permit children to use plastic utensils without complete supervision.
19. **Do not use your microwave oven to dry newspapers.** If overheated, they can catch fire.
20. **Use of Double Duty™ shelf accessory.** To position shelf so that it is securely "seated," insert into the oven cavity above shelf supports and completely to the back oven wall. Drop into place so that the recessed areas are over the shelf supports. To remove shelf, lift shelf above supports and then pull forward and out. Do not place food on shelf unless it is securely "seated" on the supports.
 - When the shelf is not in use, remove from the oven.
 - Do not use a microwave browning dish on shelf.
21. **When cooking pork** either conventionally or in the microwave oven, follow our directions exactly and always cook the meat to at least 170°. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and meat will be safe to eat.
22. **Avoid heating baby food** in glass jars especially meat and egg mixtures.

Introduction to Your Microwave Oven

Get to know your microwave oven. This picture identifies the important features and explains their purpose briefly. See page 6 for complete explanation of the Touch Control Panel.



**Model
RE965**

- 1. Door Handle.** Oven doesn't operate unless door is securely latched. Pull and rotate handle to open.
- 2. Inside Door Latches.**
- 3. Window with Metal Shield.** Screen allows cooking to be viewed while keeping microwaves confined in oven.
- 4. Plastic Antenna Cover.** Protects the antenna which distributes microwave energy into the oven.
- 5. Oven Vent.**
- 6. Oven Light.** Goes on when door is opened or when oven is operating in any function.
- 7. Oven Floor.**
- 8. Temperature Probe.** Use with Temperature Cook and Auto Roast function only.
- 9. Receptacle for Temperature Probe.** Temperature Probe must be securely inserted into receptacle before oven will start temperature microwaving.
- 10. Double-Duty™ shelf.** Lets you microwave several foods at once. (See Safety Tips for special instructions.) When shelf is not in use, please remove from oven.
- 11. Readout Display.** During microwaving, shows cooking times in minutes and seconds or temperature in degrees. When oven is not in use, display shows time of day.
- 12. Cooking Signal Lights.** Light to show which kind of cooking you're setting or using.
- 13. Clock Pad.** Oven will work without setting the clock, but will not display time of day. (To set the Clock see page 6.)
- 14. Function Pads.** Use these to select a microwaving method—either cooking or special function. (See the following page for brief explanation of each.)
- 15. Number Pads.** Touch these to enter Time or Temperature, and Power Level or Code numbers.
- 16. Power Level Pad.** To set or change Power Level, touch this pad first, then number.
- 17. Start.** Always touch Start last after setting all other controls.
- 18. Clear/Off.** Stops the oven and erases all settings except time of day.
- 19. Auto Roast Pad.** Use this automatic cooking control for temperature cooking of meats. Temperature Probe must be used during Auto Roast function.
- 20. Quick Set Pad.** Use to set time and power level quickly. Chart helps you select appropriate Code for popular foods. Eliminates looking in Cookbook for cooking times and power level.
- 21. Model and Serial Numbers.**

Your Touch Control Panel

The Touch Control Panel allows you to set the oven controls electronically with the touch of a finger. It's designed to be easy to use and understand. With your microwave oven, you have the option of

using your automatic cooking control pads for quick and easy convenience cooking. Or you may make your own programs to suit your individualized cooking style.

Model RE965

Readout Display. Displays time of day, time or temperature during cooking functions, and power level (when Power Level Pad is touched).

Time Cook. Microwave for a preset amount of time using automatic Power Level 10 or change power level after setting time. (See page 7.)

Quick Set . Use this pad as a short-cut method for entering cooking time, and power level. (See page 12.)

Auto Roast. Insert Probe, touch this pad, and desired number pad for Code to temperature cook meat with automatic preset program.

Clock. Touch this pad to enter time of day or check time of day while microwaving. To set clock, first touch CLOCK pad and then enter time of day. For example, if time is 1:30, touch number pads 1, 3, and 0 and 1:30 will appear in readout display. Touch START pad thus setting the clock. If you wish to reset or change time, simply repeat above process.

Power Level. Touch this pad before entering another power level number if you want to change from automatic Power Level 10 (HIGH) for cooking or Power Level 3 (LOW) for defrosting.

Defrost. Gentle, more uniform thawing at automatic Power Level 3, or change power level after entering time. (See page 8.)

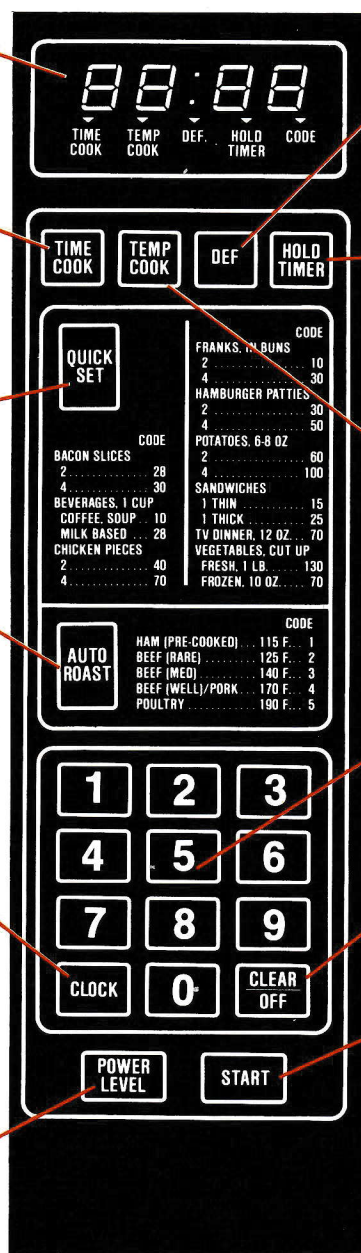
Hold/Timer. This feature uses no microwave energy while it functions as both a kitchen timer or as a holding period between defrost and time or temperature cooking. (See page 15.)

Temp Cook. Use the temperature probe to cook by using a preset temperature. After food reaches 80°, oven shows temperature until preset temperature is reached and then turns off. (See page 9.)

Number Pads. Touch these pads to enter Time, Temperature, Power Level, Quick Set digits or Auto Roast Code.

Clear/Off. When touched, it stops the oven and erases all settings except time of day.

Start. Must touch this pad for oven to begin any function.



How to Time Cook

Time Cooking, or cooking your food according to a pre-determined amount of time, is probably familiar to you from conventional cooking. With your microwave oven, however, you preset the time and the oven turns off automatically.

Using Your Oven to Time Cook

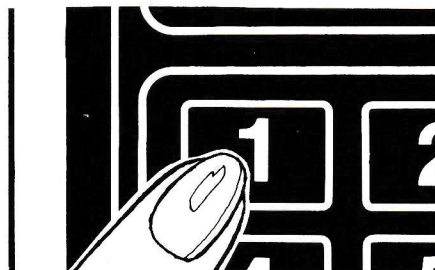
Follow the cooking steps below to help you learn to Time Cook properly.



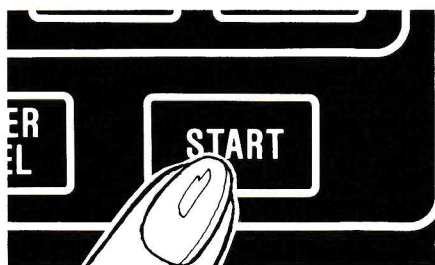
Step 1: Fill a cup 2/3 full of water and 1 teaspoon of freeze dried coffee. Use a cup that has no metal decoration. Place cup in oven and close door.



Step 2: Touch TIME COOK. The readout panel shows :0. Signal light above TIME COOK flashes. Power Level 10 is automatically set in oven.



Step 3: Select your time. Touch 1, 2 and 0 for a minute and 20 seconds. 1:20 and signal light above TIME COOK appear on display. If another Power Level is desired touch POWER LEVEL and the number, although Power Level 10 (HIGH) is preferred for this cup of coffee.



Step 4: Touch START. Time counting down shows on display.

Step 5: When time is up, oven sounds and oven, light, and fan shut off.

Microwaving Tips

- Make sure all utensils used in your microwave oven are labeled "suitable for microwaving". Check your Cookbook for specific test to determine "microwave-safe" utensils.
- Paper towels, wax paper, and plastic wrap can be used to cover dishes in order to retain moisture and prevent spattering.
- Most microwaved foods require stirring, rotating, or rearranging. Check your Cookbook for specific instructions for the food you are microwaving.
- Some foods such as unshelled eggs and hot dogs must be pricked to allow steam to escape during cooking.

Questions and Answers

Q. I set my oven for the time called for in the recipe but at the end of the time allowed, my dish wasn't done. What happened?

A. Since house power varies due to time or location, many Time Cook recipes give you a time range to prevent overcooking. Set the oven for minimum time, test the food for doneness, and cook your dish a little longer, if necessary.

Q. I want to cook my dish on a Power Level other than HIGH, what do I need to do?

A. To change the Power Level, touch the POWER LEVEL pad after entering desired cooking time. Enter the desired number and then touch START.

Q. Can I interrupt my Time Cook function to check the food?

A. Yes. To resume cooking, simply close the door and touch START. NOTE: Microwave power will not come on until you are ready. You must touch START for cooking to begin.

Q. I touched the number pads and selected my power level. When I touched START, however, my oven didn't come on. Why not?

A. The TIME COOK pad must be touched before setting the number pads or else your oven will not begin cooking.

How to Use Defrost

Using Your Oven to Defrost

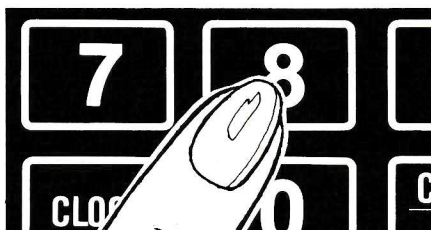
The Defrost setting is designed for even thawing necessary for large amounts of food and is one of the most important advantages of a microwave oven. Power Level 3 is automatically set for defrosting, but you may change this for more flexibility. See your Cookbook for the complete defrosting chart.

To become better acquainted with your Defrost function, defrost frozen pork chops by following the steps below.

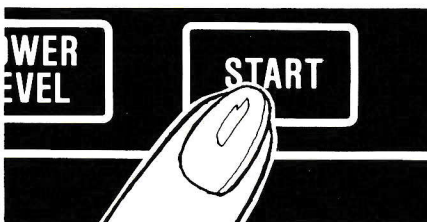
Step 1: Place package of frozen chops in the oven and close door.



Step 2: Touch DEFROST. Display reads :0. Power Level 3 is automatically set in oven but does not appear on readout. Signal Light above DEF. flashes.



Step 3: Touch 8, 0, and 0 for 8 minutes. 8:00 and signal light above DEF. are displayed. If you wish to change Power Level, touch Power Level pad and then new number.



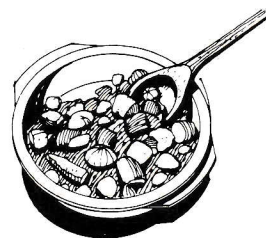
Step 4: Touch START. Time counts down on display. When cycle is completed, the oven signals and automatically shuts off.

Step 5: Turn package over, close door and repeat Steps 2, 3 and 4.

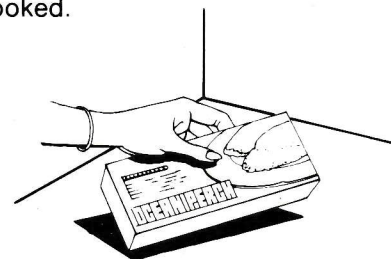
Step 6: When oven signals and shuts off, remove package and separate chops to finish defrosting.

Defrosting Tips

- Foods frozen in paper or plastic can be defrosted in the package.
- For even defrosting, many foods need to be broken up or separated part of the way through the defrosting time.



- Homemade dinners can be frozen in shallow foil trays and heated for later use. Select foods which microwave well.
- Pre-packaged frozen dinners can be defrosted and microwave cooked.



- Check your Cookbook for other defrosting tips.

Questions and Answers

Q. When I press START, I hear a dull thumping noise. What is it?

A. This sound is normal. It is letting you know the oven is using a Power Level lower than HIGH.

Q. Can I Defrost small items in a hurry?

A. Yes, but they will need more frequent attention than usual. Raise the Power Level after entering the time by touching POWER LEVEL and 7 or 10. Power Level 7 cuts the time in $\frac{1}{2}$; Power Level 10 cuts the time to $\frac{1}{3}$. During either, rotate or stir food frequently.

Q. Can I open the door during DEFROST to check on the progress of my food?

A. Yes. You may open the door at any time during microwaving. To resume defrosting, close the door and press START.

Q. Why don't the defrosting times in the Cookbook seem right for my food?

A. Cookbook times are average. Defrosting time can vary according to the temperature in your freezer. Set your oven for the time indicated in your Cookbook. If your food is still not completely thawed at the end of that time, re-set your oven and adjust the time accordingly.

Q. Can I select a Power Level other than automatic Power Level 3 for defrosting?

A. Yes. Some smaller foods may be defrosted quicker on higher Power Levels but for even, carefree defrosting, Power Level 3 is suggested. Check the chart in the Cookbook for specific times and Power Levels.

How to Temp Cook

For many foods, internal temperature is the best test of doneness.

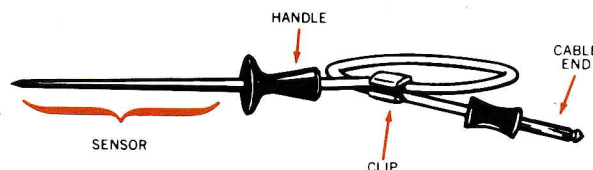
Roasts or poultry are cooked to perfection when temperature cooking. Heating or reheating foods accurately to a serving temperature you desire is simple and easy.

TEMP COOK takes the guesswork out of cooking because the oven shuts off automatically when the food is done.

The Temperature Probe

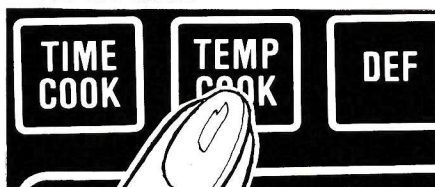
The temperature probe is a food thermometer that

gauges the internal temperature of your food; it must be used when using TEMP COOK or AUTO ROAST. To utilize your temperature probe properly, follow the directions for use and insertion in this book in the section entitled "Automatic Roasting".



How to Temp Cook a Rolled Beef Rib Roast to Medium

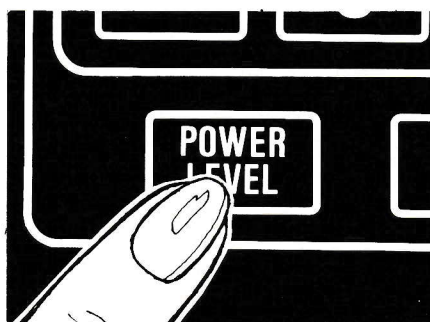
Step 1: Insert temperature probe as directed in Cookbook and attach probe securely in oven wall. Close the door.



Step 2: Touch TEMP COOK. The readout display shows 0 and signal light above TEMP COOK flashes.



Step 3: Touch 1, 3; 0 or 130°. 130 shows on display. Power Level 10 is automatically set in oven but does not appear on readout.



Step 4: Touch POWER LEVEL pad. Touch 5 for MEDIUM power. P-5 shows on display and then display reverts back to set finished temperature.

Step 5: Touch START. After food reaches 80°, display shows temperature of food counting up.

Step 6: When 130° is reached, the oven will sound and automatically shut off. Remove probe and food from the oven.

Cooking Tips

- Use a lower power level setting; it will heat more evenly even though requiring more time.
- Be sure frozen food has been completely defrosted before inserting probe. Probe may break off if used in frozen foods.
- Always insert probe into the center of meaty areas; take care not to touch the fat or the bone.
- Insert probe as horizontally as possible into foods as directed in the recipes. Make sure the handle does not touch the food.
- Use the clip to keep the probe in place while heating.
- Cover foods as directed in Cookbook for moisture control and quick, even heating.

Questions and Answers

Q. Are there any foods I can't TEMP COOK?

A. Yes. Delicate butter icings, ice cream, frozen whipped toppings, etc., soften rapidly at warm temperatures. Batters and doughs as well as frozen foods are also difficult to cook precisely with the probe. It is best to TIME COOK these foods.

Q. After I followed the steps and touched START, a signal sounded and oven did not start. What is wrong?

A. If you set the temperature either below 80° or greater than 199° the oven will not start. To re-enter, touch CLEAR/OFF pad and begin steps again.

Q. Oven sounded and would not start although I entered the temperature correctly. What is wrong?

A. If you have not securely seated the end of the probe into the receptacle in the oven wall, if you touch TEMP COOK and have forgotten to use the probe or if the actual food temperature is higher

than set temperature, oven will sound and not start.

Q. Can I leave my probe in the oven if it's not inserted in the food?

A. No. If the probe is left inside the oven, touching the oven wall, and not inserted in food, you may damage the oven.

Q. How do I know what temperature to set?

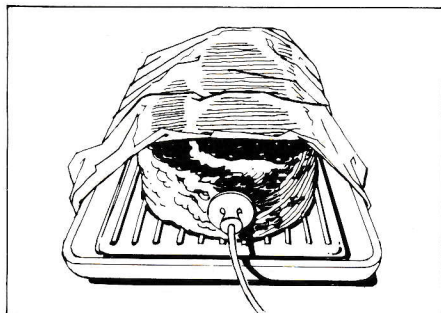
A. Your Cookbook contains sections on all types of foods showing the temperatures needed to cook the foods to different degrees of doneness. For reheating, refer to Reheating Charts in the front of the Cookbook for specific temperatures.

Automatic Roasting

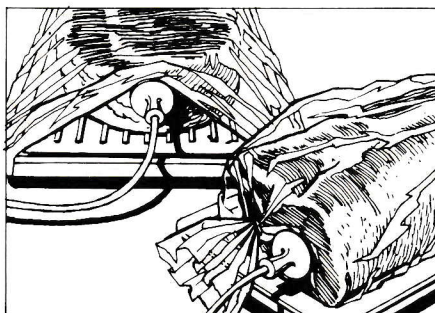
Auto Roast uses the temperature probe to cook to the desired serving temperature. Unlike Temp Cook, which uses a single power level, Auto Roast uses up to 3 power settings which automatically switch during roasting, thus providing even tender cooking results without overcooking.

Just as in conventional roasting, only tender roasts should be Auto Roasted until specified internal temperatures are reached. Less tender roasts should be microwaved by time, according to the Cookbook which comes with your oven. Complete information on preparing roasts for microwaving is in your Cookbook.

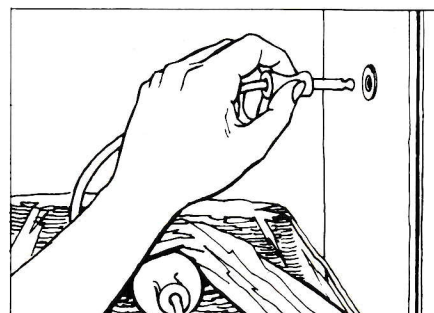
Preparing Roasts for Auto Roasting



Place tender beef roasts on trivet in microwave safe dish. Insert probe from front horizontally into center meaty area not touching bone or fat. Cover with wax paper.

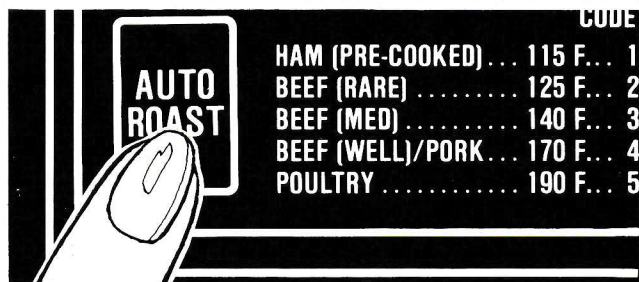


Poultry, pork or ham roasts need no trivet. Add ½ cup water to roast dish, cover with plastic wrap. (For cooking bag method, see cookbook.) Insert probe into center meaty area.



Place meat with probe in oven. Insert cable end of probe firmly into receptacle on oven wall.

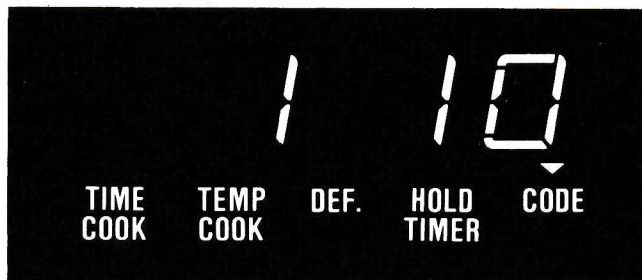
How to Auto Roast Beef to Medium



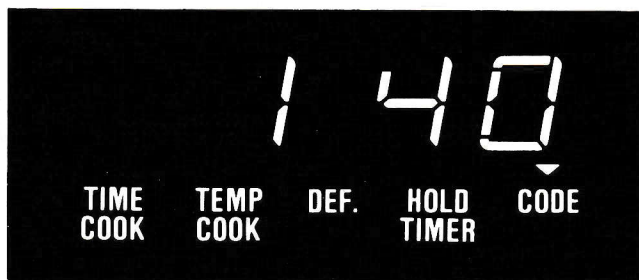
1. Touch AUTO ROAST Pad. Cooking signal light over Code flashes. Touch number pad 3. Touch START.



2. Light over Code shows on display. Readout displays internal food temperature.



3. Oven monitors internal temperature, automatically switching to lower power as meat's temperature rises. This prevents toughening or overcooking.



4. After temperature is reached, oven signals and then shuts off.

Auto Roast Chart

- Use containers and coverings as directed at left. Place probe correctly in roast before cooking.

| Food | Code | Final Temp | Approx. Time (Min. per lb.) | Hold* Minutes |
|--|------|------------|-----------------------------|---------------|
| Beef | | | | |
| Tender Roast | | | | |
| Rare | 2 | 125° | 12-14 | 5-10 |
| Medium | 3 | 140° | 14-16 | 10-15 |
| Well | 4 | 170° | 17-18 | 30 |
| Meatloaf (loaf or round) | 4 | 170° | 30-40 | 5-10 |
| Pork | | | | |
| Loin Roast | 4 | 170° | 18-20 | 20 |
| Precooked Ham | 1 | 115° | 17-19 | 5-10 |
| Poultry | | | | |
| Whole Chicken (3 lb.) | 5 | 190° | 13-15 | 20 |
| Whole Turkey (up to 12 lbs.) | 5 | 190° | 13-15 | 20 |
| (Insert probe into meatiest area of inner thigh from below end and parallel to leg.) | | | | |
| Turkey Breast | 4 | 170° | 13-15 | 20 |
| (Insert probe horizontally into meatiest area.) | | | | |

*Recommended standing time before serving.

Questions and Answers

Q. Are there any particular trivets that work better than others?

A. Yes, flat glass trivets such as lids or dish covers give more cooking on the bottom of the roast than plastic trivets. Also, ceramic ridge-bottomed roasting dishes work well. Plastic trivets may require meat to be turned over because the grid design and legs allow the bottom of the meat to stay cooler as it cooks, than glass trivets do.

Q. Why was my roast not fully cooked even though the temperature on the readout was correct and Auto Roast completed?

A. When cooking with Auto Roast, the temperature probe must be inserted properly as fully described in the Cookbook. Check to make sure the probe hasn't slipped or changed position.

Q. Is it necessary to always cover foods during Auto Roast?

A. No, but a loose covering helps prevent spattering and hold moisture in food.

How to Use Quick Set Control

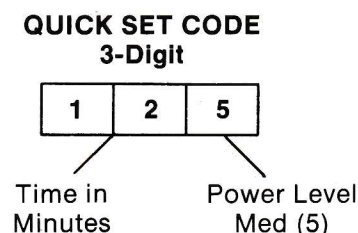
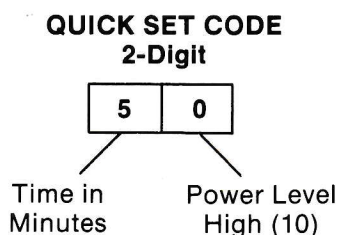
Quick Set is a short-cut control for entering time and the Power Level on your microwave oven. Quick Set Codes are only used for recipes which need little or no attention, and which require no change of power level during cooking. Recipes which require additional ingredients, attention or change of power level during microwaving should be cooked in the usual manner. Also, recipes with cooking time of less than one minute or more than 99 minutes can not use Quick Set Codes.

To understand the Quick Set control, it is important to know what the numbers mean and what the sequence is. The first and second numbers, if setting a 3 digit Code, indicate the amount of time you desire; the last control entry number is always the Power Level. For example, 125 means 12 minutes at Power Level 5. NOTE: Your oven can only be programmed to 99 minutes when using the Quick Set Code control and the highest Power Level is 10 which is represented by "0". When setting a 2 digit Code control entry, the first is time, the second is power level. For example, Quick Set Code 50 means 5 minutes at Power Level 10.

On the following page is shown many frequently prepared foods and their codes. It's easy, though, to make Codes for many other recipes. Just select one or two digits representing the length of cooking time desired, and a final digit for the Power Level required. The Codes given on the chart are for the minimum time needed, to avoid overcooking which can dry out food and make it tasteless and tough. If you feel that more cooking is needed, add additional time by changing the first digit of the Code. You cannot add seconds to the cycle time—Codes are for whole minutes only. If your recipe calls for Power Level changes or different amounts of time needed between addition of ingredients, you may set one Code for the first part of the recipe, then after completion, set another Code for that period of time and Power Level.

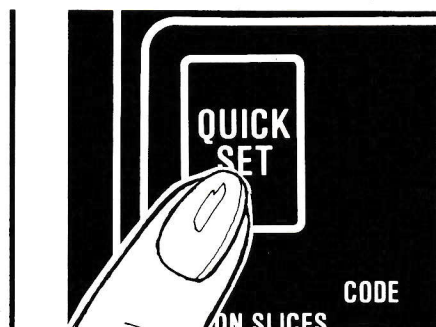
Remember that Quick Set Codes are for microwaving by time only. If you are microwaving by temperature, you must use the Temp Cook or Auto Roast function.

For Example:

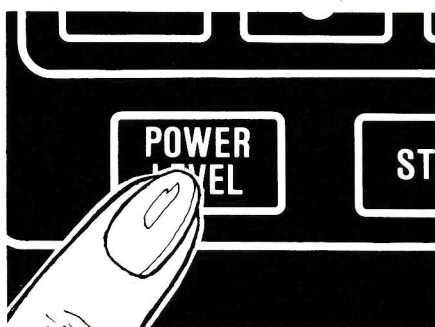


How to Set Quick Set Control

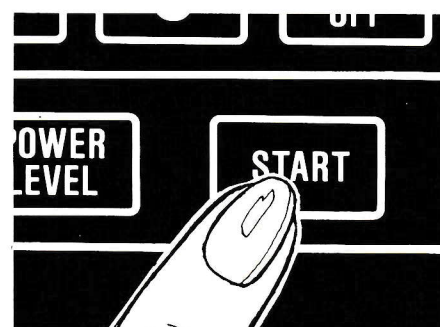
Programming your oven for Quick Set is easy. Follow the simple steps below.



STEP 1: Touch QUICK SET. Signal light above Code flashes.



STEP 2: Enter the proper code into Quick Set control. For example, a recipe calling for 12 minutes cooking time at Power Level 10 would be 120. 120 appears on the display panel.



STEP 3: Touch START. Signal light above TIME COOK shows as well as time counting down on display.

Quick Set Guide

Detach and Tape to Inside Cabinet Door or Other Prominent Place

The Quick Set feature gives you an easy automatic way to accurately set microwave time for foods requiring only one power level and little attention during cooking. The Chart below shows frequently prepared foods and the suggested Codes to use with each. For specific information on stirring, turning or rotating, check the Microwave Guide and Cookbook which comes with your microwave oven.

| FOOD | QUICK SET CODE |
|------|----------------|
|------|----------------|

Appetizers (Warming)

| | |
|--------------------------|----|
| Dip (Cream Cheese) | |
| ½ Cup | 25 |
| 1 Cup | 45 |
| Dips (Sour Cream) | |
| ½ Cup | 13 |
| 1 Cup | 23 |
| Pastry Bites (Reheating) | |
| 2 Servings | 17 |
| 4 Servings | 10 |

Breads and Desserts

| | |
|---------------------------|-----|
| Apples | |
| (2) | 40 |
| Bran Muffins | |
| (5-6) | 37 |
| Brownies (Mix) | 60 |
| Cakes (Mix) | |
| (16 cup fluted mold) | 110 |
| Cheese Bread, Yeast | |
| (1 loaf) | 105 |
| Chocolate Chip Bars | 50 |
| Nut Bread (Mix) | |
| (1 loaf) | 97 |
| Pudding Mix (3 oz. pkg.) | 60 |

Beverages

| | |
|--------------|----|
| Coffee, Soup | |
| (1 Cup) | 10 |
| Milk Based | |
| (1 Cup) | 27 |

Frozen Foods (Defrost)

Note: Times given below are for entire defrost cycle. Usually food must be rotated, broken up or turned over while defrosting. Check Cookbook for specific information.

| | |
|--------------------------|-----|
| Cake, Whole Iced | 23 |
| Chicken, Cut-Up | |
| (2½-3½ lbs.) | 143 |
| Dessert Topping, Whipped | 13 |
| Doughnuts or Pastries | |
| (2-4) | 13 |
| Fish Fillets | |
| (1 lb.) | 83 |
| Hamburgers | |
| (2 lbs.) | 123 |
| Pie, Fruit Filling | |
| (Whole) | 83 |
| Roast | |
| (4-5 lbs.) | 403 |
| Steak or Chops | |
| (2 lbs.) | 83 |

Always use microwave-safe containers and microwave techniques as described in the Cookbook.

To set Codes for many other foods or recipes refer to page 12 in this *Use and Care Book*. Quick Set Codes given are for minimum time. Check and add time if necessary to complete cooking.

| FOOD | QUICK SET CODE |
|------|----------------|
|------|----------------|

Meats/Main Dishes

| | |
|------------------|-----|
| Bacon | |
| 2 Slices | 28 |
| 4 Slices | 30 |
| Chicken | |
| 8-10 pieces | 200 |
| 2 pieces | 40 |
| 4 pieces | 70 |
| Chuck Roast | |
| (3 lbs.) | 665 |
| Eggs, Baked | |
| 2 Eggs | 25 |
| Eggs, Scrambled | |
| 2 Eggs | 20 |
| Entrees, Frozen | |
| 8 oz. | 50 |
| 16 oz. | 110 |
| 2 lbs. | 200 |
| Fish Fillets | |
| (1 lb.) | 60 |
| Franks (in bun) | |
| 2 | 10 |
| 4 | 30 |
| Meat Loaf | |
| (1½ lbs.) | 170 |
| Sausage (Raw) | |
| 4 Patties | 30 |
| 4 Links | 20 |
| Swiss Steak | |
| (2 lbs.) | 706 |
| Frozen TV Dinner | |
| (10 oz.) | 107 |

Vegetables (Fresh)

| | |
|-------------------|-----|
| Beans, Green | |
| (1 lb.) | 150 |
| Broccoli | |
| (1¼-1½ lbs.) | |
| Spears | 157 |
| Cut | 120 |
| Cauliflower, Head | 137 |
| Corn on Cob | |
| (4) | 120 |
| Potatoes | |
| (4) | 120 |
| Squash | |
| (1 lb.) | 100 |
| Zucchini | |
| (1 lb.) | 100 |

Vegetables (Frozen)

| | |
|-------------|----|
| 10 oz. pkg. | 70 |
|-------------|----|

CUT ALONG DOTTED LINE

How to Use the Hold/Timer

Your HOLD/TIMER, which operates without microwave energy, has three timing functions.

It operates as a Minute Timer, it can be set to delay cooking or may be used as a hold setting after defrosting. Hold/Timer can be set up to 99 minutes and 99 seconds.

Step 1: Touch HOLD/TIMER pad. The display shows :0. Signal light above HOLD/TIMER flashes.

Step 2: Select the amount of time you desire. Touch the appropriate number pads. If, for example, you

are timing a three minute phone call, touch 3, 0, and 0. The display shows 3:00.

Step 3: Touch START. The readout display shows the time as it counts down.

Step 4: When time is up, a signal sounds and the timer turns off.

The HOLD/TIMER can also be used to program "standing time" between microwave cooking func-

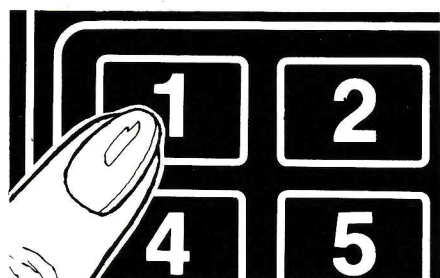
tions. The time can range from one second to 99 minutes and 99 seconds. A HOLD, or "standing" time may be found in some of your own recipes or Cookbook.

To set the oven to delay cooking up to 99 minutes follow Steps 1 and 2 to enter hold time, then set Time Cook and time, or Temp Cook and temperature desired before pressing START. When holding before temperature cooking, be sure probe is in food before pressing START.

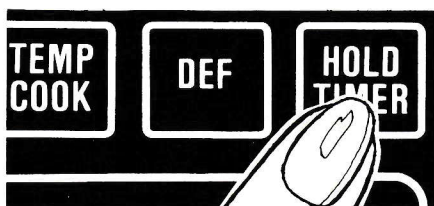
How to Defrost—Hold/Time—Time Cook

To help you become acquainted with the HOLD/TIMER feature as used with Time Cook or Temp Cook follow steps below to defrost a frozen casserole for 15 minutes, then hold 10 minutes and then cook 25 minutes. If using Temp Cook after Hold/Timer, be sure to insert probe correctly as shown in Temp Cook section of this book, after HOLD time.

Step 1: Remove casserole from the freezer and place in oven. Touch the DEFROST pad. The readout panel shows :0 and signal light above DEF. flashes.



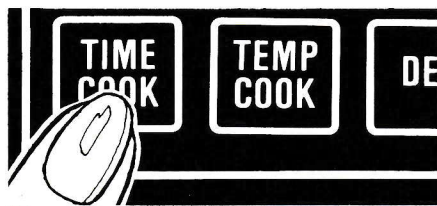
Step 2: Touch 1, 5, 0 and 0 for defrosting time. 15:00 appears on display panel. (Defrosting is automatically set on Power Level 3 but can be changed by touching POWER LEVEL pad and the new Power Level.)



Step 3: Set standing or hold time by touching HOLD/TIMER. :0 appears on display. Signal light above HOLD/TIMER flashes.



Step 4: Touch 1, 0, 0 and 0 to hold for ten minutes. 10:00 appears on display.



Step 5: Touch the TIME COOK pad. This display shows :0 and signal light above TIME COOK flashes.

Step 6: Touch 2, 5, 0 and 0 for twenty-five minutes of cooking time. 25:00 appears on display.

Step 7: Touch START. 15:00 counting down shows on display. As each function is automatically performed oven display shows entered information and light above that function comes on. While cooking, you may touch appropriate pad to recall times you set.

Questions and Answers

Q. What will happen if I accidentally reverse the instructions?

A. If you accidentally reverse the sequence of programming instructions, your oven automatically rearranges your program. Defrosting always comes first, then hold, and then the cooking function.

Q. I programmed my oven for a specific defrosting time but it defrosted longer than necessary. What happened?

A. When instructions conflict, the oven carries out the last instruction. You may have set the oven to Defrost for 4 minutes, Hold/Time for 2 minutes, and then Defrost for 6 minutes. In this case, the oven would Defrost for 6 minutes and Hold/Time for 2 minutes.

Q. Can I Defrost-Hold only on my oven?

A. Yes, for foods you don't want to cook, like frozen fruit, frozen whipped topping, etc.—refer to Cookbook.

NOTE: Allow foods to remain at room temperature only as long as safe. Times will vary.

Care for Your Microwave Oven

Your New Microwave Oven is a Valuable Appliance, Protect It From Misuse By Following These Rules:

- **Keep your oven clean and sweet-smelling.** Opening the oven door a few minutes after cooking helps "air-out" the interior. An occasional thorough wiping with a solution of baking soda and water keeps the interior fresh.
- **Don't use sharp-edged utensils with your oven.** The interior and exterior oven walls can be scratched. The control panel can be damaged.
- **Don't remove the antenna cover** at the top of the oven (microwave feature 4 on page 5). You will damage the oven.



BE CERTAIN POWER IS OFF BEFORE CLEANING ANY PART OF THIS OVEN.

How to Clean the Inside

Walls, floor and plastic cover. Because there is little heat except in the food, or sometimes in the utensils, spills and spatters are easy to remove. Some spatters can be removed with a paper towel, others may require a damp cloth. Remove greasy spatters with a sudsy cloth, then rinse and dry. Do not use abrasive cleaners on oven walls. **NEVER USE A COMMERCIAL OVEN CLEANER ON ANY PART OF YOUR MICROWAVE OVEN.**

Door-inside. Glass: Wipe up spatters daily, wash when soiled, with a minimum of sudsy warm water. Rinse thoroughly and dry.

Metal and plastic parts on door: Wipe frequently with a damp cloth to remove all soil. **DO NOT USE ABRASIVES, SUCH AS CLEANING POWDERS OR STEEL AND PLASTIC PADS. THEY WILL MAR THE SURFACE.**

Special note when using Brown 'N Sear Dish: High heat generated on bottom of Brown 'N Sear Dish can cause scorched appearing stains to bake onto the oven floor if grease is present. These may be removed with Bar Keepers Friend® Cleanser by SerVaas Laboratories, Inc.

After using Bar Keepers Friend® Cleanser, rinse and dry thoroughly, following instructions on can. Do not use Bar Keepers Friend® Cleanser on the painted surfaces such as the walls. It will scratch the paint.

Bar Keepers Friend® Cleanser is sold in many grocery, hardware, and department stores.

Accessory Shelf. Your shelf accessory is made of polysulfone, one of the strongest microwave oven-proof plastics. It is designed for use in a microwave oven only; do not use it in a conventional oven. Do

Not operate your microwave oven with the shelf in place unless you also have food in the oven.

Never use a microwave browning dish with the shelf. Heat from browning dish can damage the shelf. The easy to clean shelf is dishwasher safe, or may be washed in hot water with a mild detergent. Do not use abrasive cleansers or scouring pads.

Automatic Temperature Probe. Probe is sturdy, but care should be taken in handling. Do not twist or bend; avoid dropping temperature probe.

Clean as soon after using as possible. To clean, wipe with sudsy cloth, then rub lightly with plastic scouring ball if necessary. Rinse and dry. (Or wash in dishwasher.)

How to Clean the Outside

Case. Clean the outside of your oven with soap and damp cloth, then rinse and dry. The outer pane of the window is glass. Just wipe clean with a damp cloth. Chrome trim is best wiped with a damp cloth and then with a dry towel.

Control Panel. Wipe with a damp cloth. Dry thoroughly. Do not use abrasives or sharp objects on the panel. They can damage it.

Cord. If the cord becomes soiled, unplug and wash with damp cloth. For stubborn spots, sudsy water may be used, but be certain to rinse and dry thoroughly before plugging cord into outlet.

Oven Lamp Replacement. First, unplug the oven. Then remove lamp compartment cover by removing screw which holds cover in place. Cover is located at the rear of outer case.

Replace with 40 watt appliance bulb. (It is available in drug and hardware stores.) Replace compartment cover. Plug in the oven.

The Problem Solver

To Save Time and Money— before you call for service, check the Problem Solver

If you have a problem, it may be minor. You may be able to correct it yourself. Just use this Problem Solver to locate your problem and then follow the suggested recommendations.

Oven Will Not Come On:

- Main circuit breaker is tripped.
- One of house fuses has blown.
- 3-prong plug isn't fully inserted into wall receptacle.

Control Panel Lighted, Yet Oven Will Not Start:

- Make sure you touched START button.
- Door is not securely closed.
- You have already entered another program and not touched CLEAR/OFF to cancel it.
- Temperature Probe not inserted properly or not being used during Auto Roast or Temp Cook.
- You have not entered numbers after Time Cook.
- You have not entered desired finished temperature after Temp Cook.
- CLEAR/OFF was touched accidentally.
- After touching Quick Set or Auto Roast pads, no code number was entered.

Foods Are Either Overcooked or Undercooked:

- Not enough time set when using Time Cook function because of variance of starting food temperatures.
- The density and amount of foods will vary and thus may need more time for completion.
- Probe not inserted properly into meat or dish. Check Cookbook and Auto Roast section in this book for specific probe placement.
- Incorrect Quick Set numbers entered.
- Incorrect Power Level entered.
- Dish was not rotated, turned or stirred if these instructions were given in recipe.
- Too many dishes in oven at same time.
- You did not enter a different Power Level as suggested in recipe.

"PF" Appears On Readout:

- When oven is first plugged in.
- When power to oven has been interrupted, and then is resumed. Touching CLEAR/OFF erases "PF" and clock must be reset.

All These Things Are Normal on Your Microwave Oven:

1. Steam or vapor escaping from around the door.
2. Light reflection around door or outer case.
3. Dimming oven light and change in blower sound may occur while operating at power levels other than high.
4. Dull thumping sound while operating at power levels other than high.
5. Some TV-Radio interference might be noticed while using your microwave oven. It's similar to the interference caused by other small appliances and does not indicate a problem with your oven.

Factory Service Centers

You'll find Hotpoint Factory Service Centers in all these cities.

ALABAMA

Birmingham - 35210
2500 Crestwood Boulevard
(205) 956-0333
(Decatur-Huntsville)
Huntsville - 35805
1209 Putnam Drive
(205) 830-0150
Mobile - 36606
1107 Beltline Highway So.
(205) 471-1451

ARIZONA

Phoenix - 85031
25 South 51st Avenue
P.O. Box 14278
(602) 272-9345
Tucson - 85705
2015 North Forbes Blvd.
Suite 111
(602) 623-8415

ARKANSAS

Little Rock - 72209
8405 New Benton Hwy.
(501) 568-7630

CALIFORNIA

(San Bernardino-Riverside)
Bloomington - 92316
10121 Cactus Avenue
(714) 877-3434
(San Francisco)
Burlingame - 94010
1649 Adrian Road
(415) 981-8760
Fresno - 93727
1809 North Helm Street
(209) 255-1851
Los Angeles - 90058
2815 East 46th Street
(213) 586-5480
Sacramento - 95825
1721 Bell Street
(916) 929-2247
San Diego - 92101
3554 Kettner Boulevard
(714) 297-3221
San Jose - 95123
5761-B Winfield Blvd.
(408) 629-3500
Van Nuys - 91405
6843 Lennox Avenue
(213) 989-5710

COLORADO

Colorado Springs - 80909
1865 N. Academy - Suite B
(303) 597-8492
Denver - 80207
5390 East 39th Avenue
(303) 320-3301

CONNECTICUT

Bridgeport - 06604
615 North Washington Ave.
(203) 367-5311
East Hartford - 06108
265 Prestige Park, Plaza 3
(203) 528-9811

DELAWARE

(Brandywine - Wilmington)
Glen Mills, PA - 19342
R.D. #2, Box 210
(215) 358-1500

DISTRICT OF COLUMBIA

Jessup, MD - 20794-0110
8201 Stayton Drive
P.O. Box 127
(301) 953-9130

FLORIDA

Fort Lauderdale - 33309
1101 West McNab Road
(305) 974-6708
Fort Meyers - 33901
1910 Courtney Dr.
(813) 939-2812
Jacksonville - 32205
5226 Highway Avenue
(904) 783-1330
(Pompano-W. Palm Beach)
Lake Worth - 33460
1802 Madrid Avenue
(305) 655-7040

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3200 N.W. 110th Street
(305) 685-5144
Orlando - 32807
6545 East Colonial Dr.
(305) 273-6370
Tallahassee - 32301
1205 South Adams St.
(904) 222-6931
Tampa - 33611
5201 S. Westshore Blvd.
Box 13708 - Interbay Station
(813) 837-1906

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P.O. Box 19917
(404) 352-6000
Savannah - 31406
211 Television Circle
(912) 925-0445

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404 Cooke Street
(808) 533-7462

IDAH0

(Boise)
Garden City - 83704
5250 Chinden Blvd.
(208) 376-5880

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Champaign - 61820
1205 North Hagen
(217) 359-4088
Chicago - 60638
5600 West 73rd Street
(312) 594-2424
Elk Grove Village - 60007
10 King Street
(312) 593-2525
Lombard - 60148
837-B35 Westmore Ave.
(312) 629-8010
Peoria - 61614
7708 North Crestline Drive
(309) 692-5070
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401 North 2nd Street
(815) 962-7200
Springfield - 62702
2252 South 15th Street
(217) 753-8088

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Fort Wayne - 46808
4632 Newwaygo Road
(219) 484-9005
Gary - 46409
5185 Broadway
(219) 981-2533
Indianapolis - 46219
6233 Brookville Road
(317) 356-8861
South Bend - 46613
1902 Miami Street
(219) 288-0685

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Cedar Rapids - 52405
118 First Street, N.W.
(319) 366-8579

Davenport - 52802
1074 South Dittmer
P.O. Box 3188
(319) 326-5101
Des Moines - 50313
1637 N.E. 58th Avenue
(515) 266-2191
Waterloo - 50703
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(319) 236-1393

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(913) 371-2242

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1144 Floyd Drive
(606) 255-0848
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4421 Bishop Lane
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2935 Crater Lake Drive
(504) 926-5062
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Harahan - 70123
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(504) 733-7901
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(318) 425-8654

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MARYLAND

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329 Civic Avenue
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80 Enterprise - Unit 11
(617) 771-5905
Pittsfield - 01201
1450 East Street
(413) 499-4391
(Boston-South)
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346 University Avenue
(617) 329-1250
(Boston-North)
Woburn - 01801
57 Commerce Way
(617) 944-7500

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Grand Rapids - 49508
350 28th Street, S.E.
(616) 452-9754
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Troy - 48084
1150 Rankin
(313) 583-1616
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953 Manufacturer's Drive
(313) 564-5190

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Edina - 55435
7450 Metro Boulevard
(612) 835-5270

MISSISSIPPI

Jackson - 39209
325 Industrial Drive
(601) 352-3371

MISSOURI

Kansas City, KS - 66115
2949 Chrysler Road
(913) 371-2242
St. Louis - 63178
1355 Warson Road, No.
P.O. Box 14559
(314) 993-6200
Springfield - 65807
1334 West Sunshine
(417) 831-0511

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Lincoln - 68503
1145 North 47th St.
(402) 464-9148

Omaha - 68117
6636 "F" Street
(402) 331-4045

NEVADA

Las Vegas - 89109
3347 S. Highland Dr.
Suite 1
(702) 733-1500
Reno - 89511
6465 S. Virginia Street
(702) 852-7070

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Mount Holly - 08060
Route 38 & Easlick Ave.
(609) 261-3500
North Caldwell - 07006
5 Fairfield Road
(201) 256-8850
(Asbury Park)
Oakhurst - 07712
2111 Highway 35
(201) 493-2100

NEW MEXICO

Albuquerque - 87107
3334 Princeton Dr., N.E.
(505) 884-1861

NEW YORK

Albany - 12205
2 Interstate Avenue
(518) 438-3571
Brooklyn - 11234
5402 Avenue "N"
(212) 253-8181
Buffalo - 14225
3637 Union Road
(716) 686-2268
(Westchester Co. Area)
Elmsford - 10523
Fairview Industrial Pk.
Route #9-A
(914) 592-4330
Flushing - 11354
133-30 39th Avenue
(212) 886-5600
(Binghamton)
Johnson City - 13790
278 Main Street
(607) 729-9248
(Nassau-Suffolk County)
Melville - 11747
336 South Service Road
(516) 293-0700
(Orange County Area)
Newburgh - 12550
1135 Union Avenue
(914) 564-2000

NEW YORK

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1900 Ridge Road East
(716) 544-7100
Ronkonkoma - 11779
76 Union Avenue
(516) 467-7700

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Syracuse - 13204
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Greensboro - 27406
2918 Baltic Avenue
(919) 272-7153
Raleigh - 27604
2013 New Hope
Church Road
(919) 876-5603

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Akron - 44319
2262 S. Arlington Road
(216) 773-0361

Cincinnati - 45242
10001 Alliance Road
(513) 745-5500

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Cleveland - 44142
20600 Sheldon Road
(216) 362-4200
Columbus - 43212
1155 West Fifth Avenue
(614) 294-2561
Dayton - 45414
5701 Webster Street
(513) 898-7600

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Toledo - 43611
3300 Summit Street
(419) 729-1651

OKLAHOMA

Oklahoma City - 73118
3228 North Santa Fe
P.O. Box 18669
(405) 528-2381
Tulsa - 74112
6913 East 13th
(918) 835-9526

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14305 S.W. Millikan Way
(503) 646-1176
Eugene - 97402
1492 West Sixth Street
(503) 342-7285

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Glen Mills - 19342
R.D. #2, Box 210
(215) 358-1500
Johnstown - 15905
214 Westwood Shopping Pl.
(814) 255-6721
(Harrisburg)
Camp Hill - 17011
2133 Market Street
(717) 761-8185

MONROEVILLE

Monroeville - 15146
150 Seco Road
Monroeville Industrial Park
(412) 665-3700
Philadelphia - 19115
9900 Global Road
(215) 698-3270
(Allentown)
Whitehall - 18052
1906 MacArthur Road
(215) 437-9671

RHODE ISLAND

East Providence - 02914
1015 Waterman Avenue
(401) 438-0300
SOUTH CAROLINA
Columbia - 29602
825 Bluff Road
Box 1210
(803) 771-7880

MYRTLE BEACH

Myrtle Beach - 29577
702 Sea Board Street
(803) 626-7411
Sea Board Industrial Park
(803) 626-7411
N. Charleston - 29405
7325-B Associate Drive
Pepperdian Industrial Park
(803) 552-5193
(Greenville)
Taylors - 29687
25 Hampton Village
(803) 292-0830

TENNESSEE

Chattanooga - 37403
613 East 11th Street
(615) 265-8598
Johnson City - 37601
2912 Bristol Highway
(615) 282-4545
Knoxville - 37919
3250 Mynatt Street, N.W.
(615) 524-7571

Memphis - 38118
3770 South Perkins
(901) 363-1141

NASHVILLE

Nashville - 37204
3607 Trousdale
(615) 834-2150

TEXAS

Austin - 78704
2810 S. First Street
(512) 442-7893
Corpus Christi - 78415
3225 Ayers Street
(512) 884-4897
Dallas - 75247
8949 Diplomacy Row
P.O. Box 47601
(214) 631-1380
El Paso - 79925
7600 Boeing Drive
(915) 778-5361
(Brownsville)
Harlingen - 78550
1204 North Seventh
(512) 423-1204

HOUSTON

Houston - 77207
P.O. Box 26837
2425 Broad Street
(713) 641-0311
Lubbock - 79490
4623 Loop 289 West
P.O. Box 16288
(806) 793-1620
(Odessa)
Midland - 79701
P.O. Box 6286
Midland Terminal
(915) 563-3483

SAN ANTONIO

San Antonio - 78216
7822 Jones-Maltsberger
(512) 227-7531

UTAH

Salt Lake City - 84125
2425 South 900 West
P.O. Box 30904
(801) 974-4600

VIRGINIA

Fairfax - 22031
2810 Dorr Avenue
(703) 280-2020
Norfolk - 23502
4552 E. Princess Anne Dr.
(804) 857-5937
Richmond - 23228
2910 Hungary Spring Rd.
(804) 288-6221

WASHINGTON

(Tri-City)
Kennewick - 99336
Union Square
Suite 206
101 North Union Street
(509) 783-7403

SEATTLE

Seattle - 98188
401 Tukwila Parkway
(206) 575-2711

SPOKANE

Spokane - 99206
9624 E. Montgomery St.
(509) 926-9562

WEST VIRGINIA

(Charleston)
Huntington - 25704
1217 Adams Avenue
P.O. Box 7518
(304) 529-3307

WHEELING

Wheeling - 26003
137 North River Road
(304) 283-8511

WISCONSIN

Appleton - 54911
343 W. Wisconsin Ave.
(414) 731-9514

Milwaukee - 53225
11100 W. Silver Spring Rd.
(414) 462-9225

WATCH FOR CHANGES. Addresses and telephone numbers sometimes change. And new Centers open. If the numbers change, check your telephone book. Look in the White Pages under "HOTPOINT FACTORY SERVICE."

How To Do Away With Surprise Repair Bills.

Your new microwave oven is a well designed and engineered product. Before it left the factory, it went through rigorous tests, just to make sure it was as defect-free as possible. And you have a warranty to protect you against any manufacturing defects during the early period of your microwave oven's life.

Now you can have the same trouble-free and surprise-free service for as long as you own your microwave oven. You can buy a Hotpoint Service Contract. For one low fee. . . usually just pennies a day. . . Hotpoint will take care of any repairs your microwave oven needs—both parts and labor. You are protected for the length of your contract. Even when costs go up, you pay nothing more.

Want more information? There's no obligation. You can get information on Service Contracts any time. Just write your name and address, date of installation, and the model and serial number of your appliance and send to:

Manager, Service Contracts
Hotpoint
WCE-315
Appliance Park
Louisville, Kentucky 40225

If You Need Service

In many cities, there's a Hotpoint Factory Service Center. Call, and a radio-dispatched truck will come to your home by appointment—morning or afternoon. Charge the work, if you like. All the centers accept both Master Card and Visa cards. (See page 18.)

Or look for Hotpoint franchised Customer Care® servicers. You'll find them in the Yellow Pages under "HOTPOINT CUSTOMER CARE® SERVICE" or "GENERAL ELECTRIC—HOTPOINT CUSTOMER CARE® SERVICE".

If you need service literature, parts lists, parts or accessories, contact one of the Factory Service Centers, a franchised Customer Care® servicer or your Hotpoint dealer.

If you are dissatisfied with the service you received, here are three steps you should follow:

First, contact the people who serviced your microwave oven. Explain why you are dissatisfied. In most cases, this will solve the problem.

Next, if you are still dissatisfied, write all the details—including your phone number—to:

Manager, Consumer Relations
Hotpoint
WCE-312
Appliance Park
Louisville, Kentucky 40225

Finally, if your problem is still not resolved, write:
Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

This panel, known as MACAP, is a group of independent consumer experts under the sponsorship of several industry associations. Its purpose is to study practices and advise the industry of ways to improve customer service. Because MACAP is free of industry control and influence, it is able to make impartial recommendations, considering each case individually.

YOUR HOTPOINT MICROWAVE OVEN/RANGE WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace *any part of the microwave oven/range* that fails because of a manufacturing defect.

LIMITED ADDITIONAL FOUR-YEAR WARRANTY

For the second through fifth year from date of original purchase, we will provide, free of charge, a replacement *magnetron tube* if the magnetron tube fails because of a manufacturing defect. You pay for the service trip to your home and service labor charges.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our franchised Customer Care® servicers during normal working hours. Check the White Pages for HOTPOINT FACTORY SERVICE. Look in the Yellow Pages for HOTPOINT CUSTOMER CARE® SERVICE or GENERAL ELECTRIC-HOTPOINT CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below.

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.

- Failure of the product if it is used for other than its intended purpose or used commercially.

- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

**If further help is needed concerning this warranty, contact:
Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225**

